



# Creamy Cheese Tortellini and Mushrooms

## with Spinach and Pine Nuts

Date Night Special

Veggie

25 Minutes

+ Add



Chicken Breast  
Tenders  
310 g | 620 g

Customized Protein

+ Add

Swap

or

\*2 Double

If you chose to alter your protein, simply follow the **icons and specific instructions** on the back in the sidebar and you're set. You can also refer to your customized recipe online, [visit hellofresh.ca](https://www.hellofresh.ca)



Cheese Tortellini  
350 g | 700 g



Parmesan  
Cheese, shredded  
1/4 cup | 1/2 cup



Pine Nuts  
28 g | 28 g



Baby Spinach  
56 g | 113 g



Mushrooms  
113 g | 227 g



Garlic Puree  
1 tbsp | 2 tbsp



Lemon-Pepper  
Seasoning  
1/2 tbsp | 1 tbsp



Vegetable Stock  
Powder  
1 tbsp | 2 tbsp



Cream Cheese  
1 | 2



Cream Sauce  
Spice Blend  
1 tbsp | 2 tbsp



Chives  
7 g | 7 g

**Allergens** Hey home cooks! Please refer to the website or app for the as-prepared recipe nutritional information.

Ingredients are packaged in a facility that also handles egg, fish, crustacean, shellfish, milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Pantry items | Unsalted butter, salt, pepper

Cooking utensils | Colander, measuring spoons, measuring cups, large pot, large non-stick pan

1



### Cook tortellini

• Before starting, wash and dry all produce.

- Add **10 cups water** and **2 tsp salt** to a large pot (use same for 4 ppl). Cover and bring to a boil over high heat.
- Add **tortellini** to the **boiling water**. Cook, stirring occasionally, until tender, 2-3 min.
- Reserve **1 ¼ cups** (2 ½ cups) **pasta water**, then drain **tortellini**.

2



### Prep

- Meanwhile, heat a large non-stick pan over medium heat.
- While the pan heats, thinly slice **mushrooms**.
- Thinly slice **chives**.

3



### Toast pine nuts

+ Add | **Chicken Breast Tenders**

- When the pan is hot, add **pine nuts** to the dry pan.
- Toast, stirring often, until golden-brown, 4-5 min. (**TIP:** Keep your eye on pine nuts so they don't burn!)
- Transfer **toasted pine nuts** to a plate.

4



### Cook mushrooms

- Reheat the same pan over medium-high.
- When the pan is hot, add **2 tbsp** (4 tbsp) **butter**, then swirl until melted.
- Add **mushrooms**. Cook, stirring occasionally, until golden-brown, 4-5 min. Season with **pepper**.
- Add **Cream Sauce Spice Blend**, **garlic puree** and **half the Lemon-Pepper Seasoning** (use all for 4 ppl).
- Cook, stirring often, until **mushrooms** are coated and **garlic** is fragrant, 30 sec.

5



### Finish tortellini

- Add **1 cup** (2 cups) **reserved pasta water**, **stock powder** and **cream cheese** to the pan with **mushrooms**. Cook, stirring often, until **sauce** is smooth and comes to a simmer.
- Once simmering, add **tortellini** and **half the Parmesan**. Cook, stirring gently, until **sauce** thickens slightly, 1-2 min. (**TIP:** If sauce reduces too much, add remaining pasta water to loosen.)
- Add **spinach**. Cook, stirring gently, until **spinach** wilts, 1-2 min. Season with **pepper**, to taste.
- Remove the pan from heat.

6



### Finish and serve

+ Add | **Chicken Breast Tenders**

- Divide **tortellini** between bowls.
- Sprinkle **pine nuts**, **chives** and **remaining Parmesan** over top.

Measurements  
within steps

1 tbsp (2 tbsp) oil  
2 person 4 person Ingredient

### 3 | Cook chicken

+ Add | **Chicken Breast Tenders**

If you've opted to add **chicken tenders**, pat dry with paper towels, then season **salt** and **pepper**. Heat a large non-stick pan over medium-high heat. When hot, add **½ tbsp** (1 tbsp) **oil**, then **chicken**. (**NOTE:** Don't overcrowd the pan; cook chicken in 2 batches if needed.) Cook until golden, cooked through, 2-3 min per side.\*\* Transfer to a plate and cover to keep warm.

### 6 | Finish and serve

+ Add | **Chicken Breast Tenders**

Top final plates with **chicken**.

\* Vacuum-pack guarantees maximum freshness but can lead to small colour changes and a stronger scent. Both will disappear 3 minutes after opening.

\*\* Cook to a minimum internal temperature of 74°C/165°F, as size may vary.



Issue with your meal? Scan the QR code to share your feedback.